



APPETIZERS

King crab and caviar, avocado and citrus,
yogurt and cocoa crumble

€28

Marinated swordfish and red prawns, toasted almonds,
yuzu vinaigrette and Tonka bean ice cream

€26

Grilled squid stuffed, rocket and horseradish cream,
piadina and squacquerone cheese

€18

Crispy stuffed potato, fossa cheese
and vegetables in traditional balsamic vinegar

€16

Beef tartare, burnt onion, egg bottarga and grilled vegetable
extract

€20

Foie gras, artichokes, duck confit

€24

Culatello di Zibello 'Terre di nebbia' Podere Cadassa -Slowfood
Presidium- gnocco fritto, 36 month old Parmesan and
our pickled vegetables

€20

Strada Facendo



FIRST COURSE

Green spaghetti with lobster, saffron and small vegetables
€26

‘Maccheroni al pettine’, seafood sauce, raw and cooked fish
€20

Egg pasta, squid and artichokes in sour sauce
€20

Potato gnocchi stuffed with tomato, Cimone pecorino cheese
and pesto
€18

Tagliatelle with rabbit ragù (hunter’s style) and mushrooms
€18

‘Pasta rosette’, San Secondo ham, asparagus and summer
truffle
€18

Tortellini in capon broth
€20

Tortellini in Parmesan wafer
€20

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MAIN COURSE

Turbot in potato crust and Mediterranean sauce
(tomatoes peppers capers basil)

€32

Cacciucco (fish soup) 'Modenese' style with sauce and mussels

€28

Marinated and lacquered eel,
seasonal vegetables with sour and ginger

€30

Coffee-flavored eggplant, cherry tomato chutney, smoked provola

€22

Pork neck stuffed with sour cherry sauce and scented potatoes

€24

Pigeon 'Rossini' celeriac, livers,
truffle, sauce of A.B.T.M. and black garlic

€36

Herb crusted lamb, asparagus

€34

Selection of cheeses - according to quantity

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DESSERT

Ice cream Tahitensis vanilla with cherries and crispy cannolo
(creamed at the moment)

€8

Strawberries... strawberries... strawberries...
ice cream gelatin cream

€12

Peach and amaretto ice cream soft Italian meringue and
flaked chocolate

€12

Cherry tart and its ice cream

€12

Frozen zabaglione with Passito d'Albana di Romagna toffee
and sweet salami

€12

Hazel nut parfait rolled inside chocolate with pistachio cream

€12

After eight:

Twin di cioccolato, gelato alle fave di Tonka, liquirizia e menta

€12

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GLASSES

ROSÉ LAMBRUSCO DI SORBARA
Metodo Classico | Cantina Della Volta
€7

BRUT BLANC DE BLANCS
TRENTODOC | Tenuta San Leonardo 2020
CUVÉE PIETRA | Marchesi Guerrieri Gonzaga
€9

CHAMPAGNE DÉMIERE-ANSIOT GRAND CRU
Brut | Oger Blanc De Blancs
€12

Service
€5

Water San Pellegrino / Panna
€4

Coffee 'Torrefazione Giamaica Caffè'
€3

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CHEF EMILIO BARBIERI

SOMMELIER RITA ANTONELLA RONCHETTI

DINING ROOM SERVICE

Chiara Lo Riso

Lorenzo Benatti

Davide Pisciotta Bonacini

KITCHEN

Vincenzo Busciglio

Dario Prestipino

Gega Elsa

Strada Facendo



WE INFORM YOU THAT SOME PRODUCTS ARE TREATED WITH
THE RAPID REDUCTION OF THE TEMPERATURE OF THE REG.
CE N.852/04

WE KINDLY ASK OUR CUSTOMERS TO NOTIFY OUR STAFF
OF ANY FOOD INTOLERANCES/ALLERGIES IN ORDER TO
AVOID UNPLEASANT EPISODES. THE LIST OF COURSES WITH
ALLERGENS IS AVAILABLE

WE INFORM YOU THAT ALL PREPARED DISHES MAY CONTAIN
TRACES OF ALLERGENS AND WE ARE NOT RESPONSIBLE FOR
ANY POSSIBLE CONTAMINATION

Strada Facendo